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Summary of 2012 Oyster Harvesting Tags & Requirements in Louisiana





white tag

DEALER'S NAME: _____
ADDRESS: _____
CERTIFICATION NO.: _____
ORIGINAL DEALER'S CERT. NO. (IF DIFFERENT): _____
(SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY)
RETAILERS INFORM YOUR CUSTOMERS
"Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information."
KEEP PRODUCT REFRIGERATED.
LOUISIANA

green tag

DEALER'S NAME: _____
ADDRESS: _____
CERTIFICATION NO.: _____
ORIGINAL DEALER'S CERT. NO. (IF DIFFERENT): _____
(SEE OTHER SIDE FOR HARVEST, TYPE, AND QUANTITY)
RETAILERS INFORM YOUR CUSTOMERS
"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions"
FOR SHUCKING BY A CERTIFIED DEALER OR POST-HARVEST PROCESSING ONLY
KEEP PRODUCT REFRIGERATED.
LOUISIANA

fuchsia tag

DEALERS NAME: _____
ADDRESS: _____
CERTIFICATION NO.: _____
ORIGINAL DEALERS'S CERT. NO. (IF DIFFERENT): _____
(SEE OTHER SIDE FOR HARVEST, TYPE AND QUANTITY)
RETAILERS INFORM YOUR CUSTOMERS
"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions"
OYSTERS CONTAINED HEREIN MUST NOT BE SOLD OUTSIDE OF THE STATE OF LOUISIANA
LOUISIANA

Description & Use:

Oysters must be consumed fully cooked. For shucking or Post-Harvest Processing (PHP) ONLY.

Refrigeration Air Temperature Requirements
Must be less than or equal to 45°F

Description & Use:
Oysters are intended to be consumed raw on the half shell by consumer.

Refrigeration Air Temperature Requirements
Must be less than or equal to 45°F

Months	Hours Until Refrigeration	Internal Meat Temp.
Dec, Jan, Feb	36	10 hrs to 55°F
Mar, Apr, Nov	8	10 hrs to 55°F
May to Oct	1	6 hrs to 55°F

Months	Hours Until Refrigeration	Internal Meat Temp.
Dec, Jan, Feb	24 hours	Can't ship until internal temp. is 50°F or less, unless trip is under 4 hours. If temp is not met, shipment can occur with a time / temp monitoring device.
Mar-May & Oct-Nov	18 hours	
June - Sept	12 hours	

Description & Use:

Oysters are intended to be used in Louisiana ONLY. Sacked, boxed, shucked or frozen oysters CANNOT leave the state of Louisiana.

Refrigeration Air Temperature Requirements
Must be less than or equal to 45°F

Description & Use:
Before leaving to fish pink tags fishermen must call 800-442-2511 and press '0' for dispatch

Months	Hours Until Refrigeration	Internal Meat Temp.
May to Oct	5	NONE